

Maldon Rock Oysters

Shallot vinegar // Tempura & hot honey

Three 12 // Six 22 // Twelve 39

Perfectly paired with Nyetimber Classic Cuvée 125ml 15

Starters

Butternut squash & goat's cheese ravioli, burnt butter & sage 9.5

Caramelized pear and stilton salad, radicchio, pickled walnut 8.5

Clam chowder, chorizo croutons, lobster oil 10

Beef carpaccio, capers, rocket, parmesan, aioli 11

Staithe Smokehouse salmon, cream fraîche, rye 10.5

Mains

Brancaster Staithe moules marinières 11/18.5

Line caught whole market fish, caper & parsley butter, fennel salad 28

Butter poached cod, clam chowder, beetroot salad, preserved lemon 25

Aubergine ragout, potato gnocchi, smoked cherry tomato, pickle 17

Knebworth venison, Jerusalem artichoke, pickled fig, cocoa nibs 32

Confit chicken supreme, barley orzotto, autumnal greens, hazelnuts 24

Herefordshire 40 - day aged sirloin, truffle & kombu rosti, red wine jus 38

Herefordshire 800g ribeye on the bone, spinach & wild mushroom - for 2 to share 95

Sides

Tempura vegetables & lemon aioli 5

Rocket, nashi pear & parmesan salad 5.5

Roasted carrot, dukkha, goats cheese 5.5

Steamed broccoli & lemon oil 5

Jerusalem artichoke, spinach, raisin, honey 5

Triple cooked chips or Fries 4.5

Add parmesan & truffle 1.5